

Chuck & Augie's

~ A Gathering Place ~

APPETIZERS

SOUP DU JOUR

Chefs' featured soups of the day. Cup 2.25 | Bowl 4.25

UConn BONELESS WINGS

Crispy chicken tenders tossed with Buffalo, BBQ or sriracha BBQ sauce. Served with celery & ranch dressing. 10

FRIED CALAMARI

House-breaded calamari & banana peppers. Served with a side of sriracha mayo & marinara. 10

SWEET POTATO FRIES WITH MAPLE DIPPING SAUCE

Sweet potato fries served with our homemade maple dipping sauce. 7

CHAUGIE'S FRIED MOZZARELLA BITES

House-made fresh mozzarella fried until golden. Served with marinara. 8

NACHOS

Tortilla chips, melted cheddar jack cheese, grilled salsa & chimichurri. 10
Add the following: Grilled or fried chicken 4; grilled steak 5 and your choice of Buffalo, BBQ, or Sriracha BBQ Sauce.*

SALADS

PISTACHIO CHICKEN

Mixed greens, romaine lettuce & grapes tossed with raspberry vinaigrette. Finished with dried cranberries, pistachios & grilled chicken. 11

ROMAINE & KALE CAESAR

Romaine & steamed kale, tossed with shaved pecorino cheese & caesar dressing. Finished with house-made croutons. 9

Add the following: tofu 2; fried calamari 4; grilled or fried chicken 4; salmon 5; shrimp 5; soy chicken 4; crab cakes (2) 5; house-made quinoa burger 3; goat cheese 2

CHIPOTLE BUFFALO CHICKEN

Romaine, red peppers, carrots, tomatoes, cucumbers, gorgonzola tossed in a chipotle ranch dressing finished with chicken tenders & Buffalo sauce. 12

HUSKY GARDEN

Romaine lettuce, tomatoes, bell peppers, red onion, cucumbers & carrots with your choice of dressing. 8

Add the following: tofu 2; fried calamari 4; grilled or fried chicken 4; salmon 5; shrimp 5; soy chicken 4; crab cakes (2) 5; house-made quinoa burger 3; goat cheese 2

SALAD DRESSINGS: Caesar, Bleu Cheese, Balsamic Vinaigrette, Champagne Vinaigrette, Raspberry Vinaigrette, UConn Honey Dijon, Ranch, Chipotle Ranch, Sriracha Dressing, Oil & Vinegar, Roasted Tomato Vinaigrette, Fat Free Italian.

SANDWICHES

Our sandwiches are served with your choice of one of the following: Apple Horseradish Coleslaw, Pub Fries, Kettle Chips, Baked Potato, Seasoned Pub Fries, Sautéed Green Beans or a Mixed Green Salad. Add a Loaded Baked Potato, Side Caesar or Sweet Potato Fries for an additional 2.00

BBQ CHICKEN MELT

Fried chicken tenders & BBQ sauce on toasted Batard bread with caramelized onions, Cabot pepper jack cheese & Applewood smoked bacon. 10

T.B.L.T.

Turkey. Bacon. Lettuce. Tomato. with zesty avocado mayo on Texas toast. 10

VEGGIE PANINI

Roasted portabella mushrooms, spinach, red onion, tomatoes, avocado & mozzarella. Finished with a balsamic reduction & pesto mayonnaise on sourdough. 10

CHICKEN CAPRESE SANDWICH

Grilled chicken served on toasted Batard bread with tomato jam, caramelized onions, mozzarella cheese, a basil pesto & balsamic reduction. 10

WE PROUDLY SERVE LOCALLY GROWN FOODS

Gluten Free Menu is available.
**Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illness.*
****For a vegetarian substitute, try our house-made quinoa burger.*

ON THE SIDE

- 3.00 APPLE HORSE RADISH COLESLAW
PUB FRIES
SEASONED PUB FRIES
KETTLE CHIPS
BAKED POTATO
SAUTÉED GREEN BEANS
MIXED GREEN SALAD
- 4.00 LOADED BAKED POTATO
SIDE CAESAR
SWEET POTATO FRIES

ENTRÉES

N.Y. STRIP STEAK*

10oz. steak, cooked to order, with choice of two sides. 16

CHAUGIE'S FISH & CHIPS

Local white fish lightly breaded & served with pub fries, apple horseradish coleslaw & tartar sauce. 13

BUTTERNUT RISOTTO

Roasted butternut squash, butternut cream, toasted walnuts, local maple syrup & local goat cheese. 13

THAI FRY

Rice noodles, onion, snow peas, red peppers, bean sprouts & scallions sautéed in a sweet & spicy stir fry sauce. 9

PASTA YOUR WAY

Penne with your choice of sauce & topped with your favorites! 9

CHOOSE YOUR SAUCE :

POMODORO | PESTO | PARMESAN ALFREDO | CAJUN ALFREDO | TOMATO CREAM

CHOOSE YOUR TOPPING :

GOAT CHEESE 2 | TOFU 2 | GRILLED CHICKEN 4 | FRIED CHICKEN 4 | SPICY ITALIAN SAUSAGE 4
BEYOND MEAT™ VEGAN CHICKEN STRIPS 4 | SHRIMP 5 | SALMON 5 | CRAB CAKE (2) 5 | FRIED CALAMARI 5

SHOULD YOU CHOOSE TO ADD : 1

SPINACH | MUSHROOMS | BROCCOLI | BACON | TOMATOES | CARAMELIZED ONIONS | SHAVED PECORINO

HALF POUND BURGER***

Hand formed Certified Angus Beef burger^{®*}, cooked to order. Served on a toasted potato roll with lettuce, tomato & a pickle with your choice of a side. 10

CHEESE IT : 1

AMERICAN | SWISS | CABOT CHEDDAR | GORGONZOLA | CABOT PEPPER JACK | MOZZARELLA

TOP IT :

KOSHER DILL PICKLES .50 | SLICED RED ONION .50 | BACON 1 | AVOCADO 1 | ROASTED PORTABELLA 1
CARAMELIZED ONIONS 1 | PICKLED RED ONIONS 1 | EXTRA PATTY 3

SAUCE IT : .50

BUFFALO | BBQ | SRIRACHA | SRIRACHA BBQ | MAYO | BALSAMIC REDUCTION | AVOCADO MAYO

BEVERAGES

COKE, DIET COKE, SPRITE, ROOT BEER, ORANGE, GINGER ALE, RASPBERRY ICED TEA, CRANAPPLE RASPBERRY JUICE, LEMONADE, FRESHLY BREWED LIPTON TEA 2

FAIR TRADE COFFEE, HOT TEA, HOT CHOCOLATE 1.75 LATTÉ 3.75 CAPPUCCINO 3.75 ESPRESSO 1.50 FLOATS 3.95 MILKSHAKES 5.25

BEER & WINE

Beer & wine also available featuring local wines



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*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illness.

***For a vegetarian substitute, try our house-made quinoa burger.

Our recipes feature local bounty from Connecticut & the region, when available, all prepared by UConn's award winning Chefs. UConn's Spring Valley Student Farm supplies us with a variety of fresh seasonal produce.

